

Vegetarian Nachos with Crispy Tofu and Bush's® Bluey Baked Beans

Ingredients:

- 1 cup firm tofu, cubed
- 1 can (15.8 oz) Bush's® Bluey Baked Beans
- 1/2 cup vegan queso (or regular queso, if preferred)
- 2 1/2 cups tortilla chips
- 1 tablespoon olive oil
- 1/2 teaspoon chili powder
- 1/4 teaspoon cumin
- Salt and pepper to taste
- Sliced avocado, for serving
- Fresh fruit, for serving

Instructions:

1. **Prepare the Crispy Tofu:** Heat olive oil in a skillet over medium heat. Toss the tofu cubes with chili powder, cumin, salt, and pepper. Add them to the skillet and cook until golden and crispy on all sides, about 6–8 minutes.
2. **Combine Beans and Tofu:** Stir the baked beans into the skillet with the crispy tofu. Heat through for 2–3 minutes, allowing the flavors to meld.
3. **Warm the Queso:** In a small pot, heat the vegan queso until it's smooth and creamy.
4. **Assemble the Nachos:** Arrange tortilla chips on a platter. Layer with the tofu and bean mixture, then drizzle with warm queso. Repeat for more layers.
5. **Serve:** Garnish with sliced avocado and serve with fresh fruit on the side.